

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Currently Amended): A process for making garlic pieces, comprising:
cutting process-ready garlic ^{cloves} into garlic bits;
reducing, without eliminating, the strength of the garlic flavor from the garlic bits; and
frying the garlic bits.
2. (Original): The process of claim 1, further comprising:
reducing the bitterness of the garlic bits before frying.
3. (Original): The process of claim 1 where reducing the strength of the garlic flavor from the garlic bits is by blanching the garlic bits with heated water.
4. (Original): The process of claim 1 where reducing the strength of the garlic flavor from the garlic bits is by baking the garlic bits.
5. (Original): The process of claim 2 where reducing the strength of the garlic flavor from the garlic bits and reducing the bitterness of the garlic bits is by blanching the garlic bits with heated water.
6. (Original): The process of claim 2 where reducing the strength of the garlic flavor from the garlic bits and reducing the bitterness of the garlic bits is by baking the garlic bits.
7. (Currently Amended): The process of claim 2, further comprising:
reducing the size of the fried garlic bits after cooling and removing excess oil from frying.

8. (Currently Amended): A process for making crispy garlic pieces by frying garlic bits, comprising:

reducing, but not eliminating, the bitterness and strength of the garlic flavor of the garlic bits, after they are formed and before frying.

9. (Original): The process of claim 8 wherein reducing the bitterness and strength of the garlic flavor from the garlic bits before frying is by blanching the garlic bits with heated water.

10. (Original): The process of claim 8 wherein reducing the bitterness and strength of the garlic flavor from the garlic bits before frying is by baking the garlic bits.

11. (Original): Garlic pieces.

12. (Original): The garlic pieces of claim 11 wherein the garlic bits are formed by slicing.

13. (Original): The garlic pieces of claim 11 wherein the garlic bits are formed by dicing.

14. (Original): The garlic pieces of claim 11 wherein the garlic bits are formed by slicing and dicing.

15. (Currently Amended): Garlic bits between approximately one- sixteenth and three-sixteenths of an inch thick having reduced strength of garlic flavor and reduced bitterness by blanching.

16. (Currently Amended): A process for making garlic bits with reduced strength of garlic flavor and bitterness from process-ready cloves, comprising:

cutting process-ready cloves into bits; and

reducing, but not eliminating, the strength of garlic flavor and reducing bitterness of the bits.

17. (Original): The process of claim 16 where reducing the strength of the garlic flavor and reducing bitterness from the garlic bits is by blanching the garlic bits with heated water.

18. (Original): The process of claim 16 where reducing the strength of the garlic flavor and reducing the bitterness of the garlic bits is by baking the garlic bits.

19. (New): The process of claim 1 wherein said garlic bits are between approximately one-sixteenth and three-sixteenths of an inch thick.

20. (New): The process of claim 8 wherein said garlic bits are between approximately one-sixteenth and three-sixteenths of an inch thick.

21. (New): The process of claim 16 wherein said garlic bits are between approximately one-sixteenth and three-sixteenths of an inch thick.

22. (New): Nuggets of garlic having garlic flavor comprising:

cut garlic of generally uniform thickness between approximately one-sixteenth and three-sixteenths of an inch wherein said cut garlic has a generally uniformly reduced, but not eliminated, garlic flavor and a light crunchiness.

23. (New): A process for making garlic pieces, comprising:

cutting process-ready garlic cloves into garlic bits having a thickness between approximately one-sixteenth and three-sixteenths of an inch;

generally uniformly reducing the strength of the garlic flavor from the

garlic bits; and

frying the garlic bits until they are crispy.